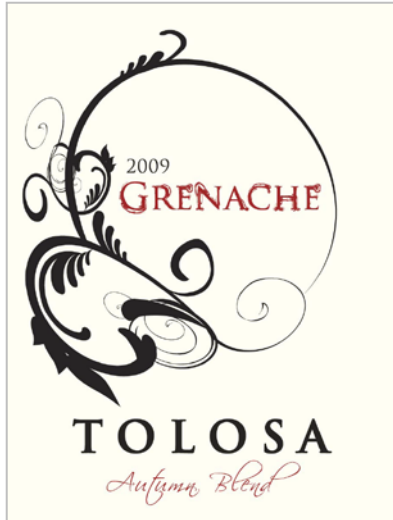


TOLOSA

Estate Wines

2009 Grenache Autumn Blend



Varietal:	81% Grenache, 13% Syrah, 6% Petite Sirah
Appellation:	100% San Luis Obispo Co.
Alcohol:	14.5%
T.A.:	6.39
pH:	3.51
Brix at Harvest:	25.9°
Barrel Aging:	100% used French oak 16 months
Bottling Date:	5/25/2011
Production:	455 cases
Food Pairing:	Paella or lentil dishes
Suggested Retail:	\$19.00

Vineyard Notes

We sourced the Grenache portion of this blend from both our Tolosa Estate vineyard and a small cool climate vineyard in the very southern portion of the county near Santa Maria. The Syrah was sourced from the Paso Robles area, and the Petite Sirah is also from our Tolosa Estate. We fermented and aged all of these wines in house. We think highly of the 2009 vintage. It is one of those vintages that had medium extraction and a certain amount of finesse. It did well with the lighter more aromatic reds such as Grenache.

Winemaking Notes

We're not trying to reinvent the wheel when it comes to winemaking. In our experience the traditional French wine farm techniques or recipes seem to work best. Grenache does need to be picked very late. It is one of the only wines we will let hang on the vine past optimal sugar ripeness. Grenache keeps its freshness flavor wise for a long time on the vine. Once picked we de-stem into tank and ferment at moderate rates for two weeks. It is drained to barrel shortly after and then racked a few times during its cellaring. The final blend was made just a week or two before bottling. We use virtually no new oak barrels with this wine as we feel the oak flavors interfere with the distinctive perfume.

Winemaker Tasting Notes

This wine is medium in color density and extract. The only word that does justice to its aromatic complexity is perfumed. The character of the aromas is masculine with a dried cranberry and candied orange zest most prominent. There are underlying aromas of earth, herbs and vetiver. In some ways it smells like a really first rate cologne. The flavors are in harmony with the aroma. The textures show fruit sweetness in the front palate and a grippy refreshing edge to the finish. While this wine could be enjoyed in and of itself, it will show its best qualities at the table.